VIRGINIA BLUE RIDGE SECTION
AMERICAN CHEMICAL SOCIETY

614th SECTION MEETING
Hosted by Roanoke College

Tuesday, February 12, 2008

PROGRAM:
6:00-7:00  Meeting and Talk, Massengill Auditorium
7:00-7:30  Social Time, Pickle Lounge, Colket Center
7:30-8:30  Buffet Dinner, Pickle Lounge, Colket Center

The talk will take place in Massengill Auditorium and the social time
and dinner will take place in the Pickle Lounge of the Colket Center.
(See the map on page 7). Dr. Sara Risch will be speaking on “Flavor
Chemistry”.

Dinner will be garden greens salad, fresh fruit salad, pulled barbecue
pork, vegetable lasagna, scalloped potatoes, rice pilaf, assorted
gourmet cookies, oreo pie, and drinks. Cost for the dinner is $14.00,
with students and retired ACS members being half price.

Please note that the reservations are due soon (one
week from the mailing of this newsletter).

Reservations for the dinner must be made by TUESDAY,
FEBRUARY 5, SEVEN DAYS before the meeting, by contacting
Ben Huddle at 540-375-2440, or by e-mail to huddle@roanoke.edu,
or by mail to Ben Huddle, Department of Chemistry, Roanoke
College, Salem, VA 24153.

Can you match the compound with the food?
Answers on page 3

Roanoke College Hosts the February Meeting

http://membership.acs.org/V/VBR
Flavor Chemistry

We eat food for basic nourishment but also for the enjoyment that it gives us. One big part of that enjoyment is the flavor of the food. Many people will try a product once, but if it doesn't taste good, they will not try it again. Flavor chemistry is a fascinating area of research covering the analysis of what contributes to the flavor of the products that we eat to development of flavors that will work in a wide variety of products to the quest for new and unique flavors. As an example of what contributes to the flavor of a product, analytical chemists have identified more than 800 volatile compounds in roasted coffee. The question is which of these are most important to creating a good coffee flavor. In terms of development, consumers want convenience and quality. Flavors tend to be unstable so there is a constant challenge to find ways to protect flavors as they go through heating, cooling, packaging and storage. Finally, there is always the search for that new or unique flavor that will be the next big blockbuster flavor--the next blue raspberry. An overview of flavor chemistry and current areas of research will be presented.

Answers to food structures

- butter - diacetyl
- pineapple - allyl hexanoate
- banana - isoamyl acetate
- orange - limonene

Dr. Sara J. Risch
Michigan State University

Dr. Sara Risch is a professor at Michigan State University. She was Director of the School of Packaging from 2004 to 2006. Prior to joining Michigan State, Sara had her own consulting business where she worked with food, flavor and packaging companies on product-package compatibility as well as new product development. She also spent five years as Director of R&D for Golden Valley Microwave Foods (now part of ConAgra Snack Foods). She is active in the American Chemical Society and is currently a Councilor for the Agricultural and Food Chemistry Division and vice-chair of the Committee on Nominations and Elections. She is a professional member of the Institute of Food Technologists, serving on the Committee on Divisions and on the executive committees for both the Food Packaging and Food Chemistry Divisions. Sara received her B.S. and Ph.D. in Food Science from the University of Minnesota. She received a MS in Food Science from the University of Georgia.
Sixteenth Annual Undergraduate/High School Poster Session

The Virginia Blue Ridge Section of the American Chemical Society is sponsoring its sixteenth Annual Undergraduate/High School Poster Session as a part of the April 17, 2008 meeting at Radford University. Poster boards will be provided.

If you have a student or students, who will be participating, submit the following information by e-mail to Chris Hermann (chermann@radford.edu) by April 1, 2008. All students and faculty will get e-mail confirmation.

Name of Project: _______________________________________
Name(s) of Student(s): __________________________________
Affiliation (name of high school, college, or university): ______
Class of Student(s) (freshman, sophomore, junior, senior): ______
Student(s) e-mail address: ________________________________
Advisor's Name, Address, Telephone Number, and e-mail address:
________________________________________________________________________________________________________________________________________________________________________________________________________________________
Poster board with tripod or table will be provided. Please specify what you need
___ poster board (size of poster is _____ in wide by _____ in high)
___ table needed

In the summer of 1998, I was a high school Project SEED student. With my mentor, I researched ground water contamination at auto salvage yards. Project SEED ignited my desire to become a chemical engineer.

Fast forward nine years, I have been part of the Merck team that brought the first cervical cancer vaccine to the world. I am truly making a difference…and it all started with a SEED.

-Anita Hurtado-Strok

In honor of the 40th anniversary of Project SEED (1968-2008), ACS is encouraging members to make a contribution to the program.
Directions to Roanoke College

From I-81 take exit 140 (Route 311) and go south into Salem, on Thompson Memorial Drive. Turn right onto Peery Drive to enter the campus. You may park in one of the lots ahead, which are near the Colket Center, or you may take High Street, Clay Street, and Market Street to park near Massengill. For disability access routes, please contact Ben Huddle or Vern Miller. The talk is in Massengill Auditorium, with the social time and dinner in the Colket Center.

Map of Roanoke College